

Cakes

Crazy Cake

Ruth M Mullen - West Palm Beach, FL

1 1/2 cups flour
1 cup sugar
1 teaspoon baking soda
1/2 teaspoon salt
3 tablespoons cocoa, heaping
1 tablespoon vinegar
5 tablespoons salad oil
1 teaspoon vanilla
1 cup water
1 box confectioner's sugar (for icing)
1 stick butter or margarine (for icing)
1 teaspoon vanilla (for icing)
2 teaspoons cocoa (for icing)
few drips milk (for icing)

Sift flour, sugar, baking soda, salt and 3 tablespoons cocoa into bowl.

Add Vinegar, salad oil, 1 teaspoon vanilla and water. Mix thoroughly.

Pour into UNGREASED pan

Bake at 350 degrees for 30-40 minutes or until done. Cake is done when toothpick comes out clean.

While cake is baking, mix confectioner's sugar, melted margarine, 1 teaspoon vanilla and 2 tablespoons cocoa. Mix thoroughly. Add drips of milk as necessary to smooth icing.

Spread icing evenly across surface of cake.

Per Serving (excluding unknown items): 2073 Calories; 70g Fat (30.2% calories from fat); 19g Protein; 345g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 2337mg Sodium. Exchanges: 9 1/2 Grain(Starch); 13 1/2 Fat; 13 1/2 Other Carbohydrates.